Salmonella and Baby Poultry

WHAT ARE THE SYMPTOMS?

Diarrhea

Stomach Cramps

Fever

Contact

AZ Department of Health Services Office of Infectious Disease 602-364-3676 www.azhealth.gov Bureau of Epidemiology and Disease Control Services
Office of Infectious Disease

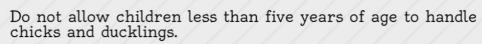
WHAT IS SALMONELLA?

Salmonella germs cause illness in your belly. Some people get so sick they need to see a doctor or are hospitalized, especially young children, the elderly, pregnant women, and people that get sick easily.

BABY POULTRY

Chicks, ducklings and other baby poultry can carry the germs in their poo, on their body, and in their feathers. They can have the germs even when they appear cute, clean, and healthy. People get sick from them when they forget to wash their hands after handling chicks and ducklings. Chicks and ducklings are not good pets in homes with children less than five years of age.

HOW CAN I BE SAFE WITH CHICKS AND DUCKLINGS?



Watch children when handling chicks and ducklings. Do not allow them to kiss or nuzzle baby poultry. Be sure they do not to eat, drink, or touch their face or mouth while handling them.

Wash hands with soap and water after handling baby poultry.

Keep chicks and ducklings away from family living areas.



OTHER WAYS YOU MIGHT PICK UP SALMONELLA

Contaminated food that hasn't been cooked properly, like chicken and eggs

Water that has been contaminated with poo from people or animals with salmonella

Other animals like reptiles, amphibians, and other pets

Food that was prepared by someone who is sick with Salmonella

Fruits and vegetables that were contaminated where they were grown or prepared

Raw (unpasteurized) milk and food made from raw milk, like queso fresco



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